

Food Service Establishment Inspection Report

Name:	Colarusso's Pizza			Establishment Number	1-59715
Address:	1025 Peachtree Pky N, Kedron Village Shopping Cent			Previous	100
	Peachtree City, GA 30269			Score	
Year	Month	Day	Inspection Time	Purpose	Enforcement
2006	6	16	10:55	Routine	1

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The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules.
X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)				CRITICAL ITEMS (Category II)				GENERAL ITEMS (Category III)			
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓		
		Max	Min				Max	Min			
1. Safe; Approved Source	I				23. Sewage in Establishment	I					
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8			
Personnel					Plumbing						
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2			
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I					
Food Protection					Toilet and Handwashing Facilities						
5. Food Handling Techniques	I				27. Approved; Accessible	I					
6. Protected from Contamination	II	10	5	X	28. Constructed; Maintained; Number	III	4	2			
7. Storage Practices; Approved Containers	II	10	5	X	29. Clean; Proper Supplies Provided	II	10	5	X		
Temperature Control					Garbage and Refuse Disposal						
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4			
9. Foods Rapidly Cooled; Held and Displayed	I				31. Storage Area; Clean, Construction	III	5	3			
10. Food Cooked to Proper Temperature	I				Physical Facilities						
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3			
Equipment and Utensils					33. Lighting; Fixtures Shielded	III	6	3			
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4			
13. Designed, Constructed, Installed, Located	III	6	3		35. Personnel Facilities Provided, Used	III	2				
14. Food Contact Surfaces Clean; Procedure	II	15	8		Other Operations						
15. Approved Material; Maintained	II	6	3		36. Toxic Materials, Storage, Use, Label	I					
16. Testing Equipment Provided (Thermometer)	II	5	3	X	37. Roaches, Flies, Rodents	III	15	8	X		
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2				
18. Non-Food Contact Surfaces	III	15	8		39. Authorized Personnel, Animal Control	II	5	2			
19. Storage; Handling Procedures	II	6	3		40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2				
20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2				
Water					The following Category I Items were corrected at the time of the inspection: N/A						
21. Approved Source; System Operational	I										
22. Hot and Cold Water as Required	II	5	2								
Cat II - Correct Within 72 hrs 6. Additional cleaning needed of can opener punch - grime build up. 7. Food items on floor in walk-in freezer, food items stored on shelves not 6" above floor. All items must be on shelves 6" above floor. 16. No thermometers in coolers. All coolers must have internal thermometers and have temperature signs on outside of coolers. External thermometers > 41 deg F. 29. No paper towels at hand washing sink in kitchen. Must have paper towels at all times. See Addendum.											
Discussed with/Title Quinton Mitchell - Manager					Inspected By/Title:						

Food Service Addendum

Name: Colarusso's Pizza

Date: 06/16/2006

Address: 1025 Peachtree Pky N, Kedron Village Shopping Cent
Peachtree City, GA 30269

Type of Review: A) Construction Conference ☐

B) Preliminary Review ☐

C) Violation Follow-Up ☐

D) Other Routine Inspection Con't

Deficiency:

Cat III - Correct By Next Routine Inspection

37. Additional weather stripping needed around back door to fill gaps. Can see daylight around door.

Plan of Improvement:

Comments:

Notes: Must notify HD of any menu changes.

Discussed With: Quinton Mitchell, Manager

Inspector: Peggy A Monkus